

Voluntary - Public

Clearance Office: All - FAS

Date: 4/10/2009

GAIN Report Number: TW8054

Taiwan

Post: Taipei ATO

SUSTA Chef Training Program

Report Categories:

HRI Food Service Sector

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Report Highlights:

ATO Taipei and the Southern U.S. Trade Association (SUSTA) jointly recruited 12 Taiwanese chefs for SUSTA's Culinary Training Program. The training course was conducted at the Chef John Folse Culinary Institute of Nicholls State University in Louisiana. The 12 chefs learned about the unique cooking styles of the southern United States and the knowledge and skills to introduce southern U.S. products and dishes which they could later apply to their work.

General Information:

In May 2008, ATO Taipei and the Southern U.S. Trade Association (SUSTA) jointly recruited 12 Taiwanese academic, TV celebrity and commercial chefs for SUSTA's Culinary Training Program. The two-week long training course was conducted at the Chef John Folse Culinary Institute of Nicholls State University in Louisiana. The 12 chefs learned about the unique cooking styles of the southern United States including Cajun, Creole, Tex-Mex, Florida Caribbean, and other distinctive southern U.S. cooking traditions. In addition, the culinary training provides chefs with the knowledge and skills to introduce southern U.S. products and dishes which they could later apply to their work.

Upon the chefs' return from the training, they dedicated their newly learned skill to the chef seminars and cooking demonstrations at American Kitchen of 2008 Taipei International Food Show along with their instructor Chef George Kaslow of John Folse Culinary Institute. For the details of the seminars and cooking demonstration, please refer to GAIN TW8057, TW8059, TW8060, TW8061 and TW8062.

SUSTA's Culinary Training Program

SUSTA's Culinary Training Program offers select foreign chefs and culinary experts the opportunities to learn about the unique cooking styles of the southern United States during a two-week course. Participants attend the John Folse Culinary Institute at Nicholls State University in Thibodaux, Louisiana, where they learn to prepare distinctive dishes from southern U.S. region. The program information can be found at www.susta.org/partners/cooking.html.

Program Instructors

Chef George Kaslow is the major instructor of the SUSTA Chef Training Program. Chef Kaslow earned his Bachelor's degree in Hospitality Management from Florida International University, then his Master's degree in Hotel and Foodservice Management, also from Florida International University. He has served as acting Dean of the John Folse Culinary Institute and has participated in many international marketing activities cosponsored by SUSTA. Chef Kaslow is in charge of the JFCI international chef training program and did an outstanding job introducing Taiwan chefs to the wide variety of cuisines and food ingredients available in the Southern USA.

Chef Kaslow visited Taiwan in June 2008 and helped ATO/SUSTA conducted chef seminars, menu promotions and cooking demonstration in the two major metropolitan areas - Taipei and Kaohsiung - in Taiwan.

The Chefs

The 12 Taiwanese chefs include 5 chefs from culinary school, 1 celebrity chefs and 6 commercial chefs.

- **Chef Tony Chang** is Assistant Professor of Chung Hwa University. He is also the founder and President of the Formosa Chef Association. ATO and other USDA cooperators have been working with Chef Chang to develop many recipes and conduct several activities to promote US food ingredients and products in the past. In May 2008, Chef Chang and the eleven chefs

mentioned below who helped with the demonstrations took a two-week long training, under Chef Kaslow's direction, in the John Folse Culinary Institute of Louisiana. Chef Chang and his partners of the Formosa Chef Association helped coordinate all the cooking demonstrations and prepared all the ingredients for the chefs.

- **Mr. Heng-An Su** is Chairman of the Graduate Institute of the Taiwan Food Culture of Kaohsiung Hospitality College. Mr. Su received his master degree of Hotel, Restaurant & Institutional Management at Iowa State University. Mr. Su also spent two years in the University of Melbourne doing Asian Studies. Mr. Su was the leader of the 12-chef team. The Kaohsiung Hospitality College is the best culinary school in Taiwan. ATO has worked with HKC on several occasions and will continue the cooperation in the future.
- **Chef Eddie Chen** is Associate Professor of the Western Culinary Arts Department at the KHC. Chef Chen received his master degree in Applied Sciences from the National Kaohsiung University. He is a frequent guest of many TV cooking shows. Chef Chen is also the author of six recipe books.
- **Chef Louis Lai** is Instructor of the Department of F&B at KHC. Before joining KHC in 2003, Chef Lai has many years of professional chef experience with famous hotels and restaurants. Chef Lai won several medals in international cooking competitions and TV cooking shows.
- **Chef Li-Jung Chang** serves as a guest chef of many TV cooking shows as well as an instructor in vocational high schools and community colleges. Chef Chang's Guide to Certification Examination in Baking is the bible of many students who are trying to receive professional chef certification in Taiwan.
- **Chef Danny Deng** is a famous chef of beef cuisines. It is hard to find chefs in Taiwan to beat the steak he prepares. The steakhouses he runs all get good reputations. Currently, he serves as an F&B Consultant of Culinary Hospitality Concepts in the Ambassador Hotel in Taipei.
- **Chef Kuo-Cheng Tu** is often invited to introduce new food or products in newspapers. Chef Tu had developed more than 30 recipes for the Poolside Cafe at the Grand Hilai Hotel after he was promoted to chef position. Chef Tu also often receives medals in cooking competitions and has now devoted himself in academic area where he imparts his knowledge of food and cooking to the young chefs.
- **Chef Michael Fang** is a commercial chef with plenty of experience at high-end hotels. Chef Fang also received Cajun cooking training provided by SUSTA in 2007 and decided to devote himself more to this field. Chef Fang helped a large portion of the preparation work of the American kitchen and served as Chef Kaslow's translator during Kaslow's demonstrations.
- **Chef Sou-Yi Chang** is a sous-chef at the Sherwood Hotel. The Sherwood Hotel participated in SUSTA's 2008 menu promotion which launched right after the Food Taipei Exhibition. The Sherwood also provided free lodging for Chef Kaslow and lent its kitchen to Chef Chang for food preparations of the demonstrations.
- **Chef Yu-Ju Lai** is the Deputy Manager of Product Development at Taiwan Skylark, a restaurant chain which features California cuisine. Skylark has 34

restaurants nationwide with annual revenue up to US\$26,000,000. Chef Lai also helped with Chef Kaslow's demonstration at the American Kitchen during the Food Taipei Exhibition.

- **Chef Ching-Wen Ku** is a young chef with a lot of accomplishment. Not only he is already a chef in a five star hotel, but he also serves as an instructor in a vocational school in Taiwan. Chef Ku won several medals from international cooking competitions in the past few years. He is planning to publish his first book in the near future.
- **Chef Chi-Wen Chien** has been working as a chef in the Grand Hi-Lai, a five-star hotel in Kaohsiung, for more than 10 years. His quality steak is the main reason that keeps his restaurant one of the top steakhouses in Taiwan. Chef Chien is also a teacher at a local vocational high school. He has conducted many promotional activities with the US Meat Export Federation as well as a few other USDA cooperators.

Chef Training Itinerary



The detailed training itinerary is listed below.

SUSTA Visiting Chefs Itinerary
May 17 – May 31, 2008
Chef John Folse Culinary Institute
Thibodaux, Louisiana, USA

Saturday, May 17th

Arrive at Louis Armstrong New Orleans International Airport.
Spend night at the Doubletree Hotel New Orleans, Canal St.

Sunday, May 18th

Attire: Business Casual

Enjoy the morning in New Orleans; brunch and/or
church / religious worship on your own

12:30 pm

Meet in lobby of hotel for transportation to Thibodaux

2:00-3:00 pm

Check in at La Maison du Bayou, Thibodaux,

Louisiana (985) 447-7244
 4:00 pm Meet in Culinary kitchen
 (Gouaux Hall at Nicholls State University)
 4:15-5:30 pm Lecture: History, Traditions, and Flavors of The South
 Gouaux Hall, Room 403
 5:30-6:30 pm Welcome by Culinary faculty, itinerary overview,
 introductions
 6:30-7:30 pm Dinner served: Creole White Bean Soup
 Return to La Maison du Bayou

Monday, May 19th

Attire: Chef's

7:30 am Breakfast in Culinary kitchen
 8:30 am Visit Capital One Bank to cash checks
 Introduction to Troy Rosamond from SUSTA
 9:15-10:00 am Visit computer lab to view SUSTA website and access e-mail
 South Louisiana Black Pot Cooking: Alligator Sauce Piquante, Grillades & Grits, Chicken
 Maque Choux, Chicken & Sausage Jambalaya, Redfish Courtbouillon, Shrimp-Stuffed
 Mirliton, Roasted Beet Salad
 2:00 pm Lunch of prepared foods
 3:30 pm Return to La Maison du Bayou to change into
 casual clothes
 5:00 – 6:00 pm Visit Rouse's Supermarket in Thibodaux
Attire: Chef's

8:00 am Breakfast in Gouaux Hall
 11:00 am Travel to New Orleans to visit Latin American
 bodegas (small specialty markets) in Metairie
 (spices, seasonings, fresh vegetables, meats); eat a quick lunch
 1:00-2:00 pm Review guidelines for final dinner
 2:00-3:00 pm Free time and e-mail access
 3:30 pm Lecture & lab: Florida and Puerto Rican Cuisine,
 including Blackeyed-Pea Battered Shrimp, Fried
 Plantains, Mango Salsa, Arroz con pollo,
 Piña Colada
 5:00 pm Dinner of finished foods/desserts
 6:30 pm Return to La Maison du Bayou

Attire: Casual Clothes / Chef's

8:00 a.m. Pickup at La Maison du Bayou for travel to
 Houma
 Breakfast at Boudreaux & Thibodeaux's

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| 11 :00 | Motivatit Seafood processing tour – Kevin Voisin |
| | 12:30 Lunch |
| 2:00 pm | Bayou Terrebonne Waterlife Museum in Houma |
| 3:30 | Return to Thibodaux; change into chef's whites |
| | Baking & Pastries of the South I: Key Lime Pie, Georgia Pecan Pie, French bread |
| | Fried oyster po-boy sandwiches for dinner |

Attire: Business Casual

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| 8:30 am | Pickup at La Maison du Bayou for travel to White Oak Plantation in Baton Rouge |
| 10:30 am | Tour plantation gardens and grounds |
| 11:30 am | Lecture/demonstration on Cajun cooking: Seafood Gumbo, Chicken & Sausage Jambalaya, Crawfish Etouffee, White Chocolate Bread Pudding |
| 1:00 pm | Lunch at White Oak Plantation |
| 3:00 pm | Shopping in Baton Rouge |
| | View plantation homes while traveling back to Thibodaux |
| | Return to La Maison du Bayou, Thibodaux |
| | Dinner on own in Thibodaux |

Attire: Chef's

8:00 am Breakfast

9:00 am GREET TAIWAN MEDIA TEAM

9:30 am -11:00 am Low-Country Cuisine of the Carolinas:
Cooking: Fried green tomatoes,
pecan-crusted fish, okra, butter beans,
peach cobbler, iced tea

Lunch of finished items

1:30 pm Free time and e-mail access

Change into casual clothes

American Barbecue lecture

Barbecue & beer supper: ribs, chicken, sausage

Return to La Maison du Bayou

Attire: Casual Clothes

Meet in hotel lobby
Sunday jazz brunch in Gouaux 408

Planning for farewell dinner (requisitions)

Lecture: Tex-Mex cuisine

Dinner of prepared foods
6:30 pm Return to La Maison du Bayou for relaxing evening

Meet in lobby of La Maison du Bayou
Travel to New Orleans French Quarter
(box breakfast in van)
Visit Farmer's Market in New Orleans
Muffulettas at Central Grocery
On own in French Quarter
Meet at van in parking lot next to JAX Brewery
Travel back to Thibodaux

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| Chef Dale Hawkins will demonstrate Appalachian recipes including Goat Bean Ragout, Squash Fritters, Potherb Salad, Venison, Wild Boar, Apple Stack Cakes | |
| 12:00 noon | Lunch of prepared foods. |
| 1:00 pm | Presentation Agricultural and seafood products from the Delaware-Maryland-Virginia region of the U.S. (Del-Mar-Va Peninsula). |
| 2:00 pm | Cooking: Oyster Stew Recipe, Chowder of Love, Old Bay Crusted Shrimp |
| 4:00 pm | Dinner of finished products. |
| Return to La Maison du Bayou | |

Soul food lecture and demonstration by New Orleans' native, **Chef Carmen Bazile**
Cooking: Fried chicken, biscuits, collard greens, sweet potatoes, red beans, blackeyed peas,
and other Soul Food dishes

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| 12:00 noon | Lunch of prepared foods |
| 1:00 pm | Change into casual clothes |
| 2:00 pm | Travel to Kraemer for swamp tour |
| 5:00 pm | Return to La Maison du Bayou |

Attire: Chef's

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| 8:00 am | Breakfast |
| 10:00 am | Baking & Pastries of the South II: Pecan Pralines, Bread Pudding |
| Lunch | |
| E-mail access in library | |
| Prep for final dinner | |

Attire: Chef's / Best Chef's

Brunch in Gouaux 408
Preparation of farewell dinner items
Return to La Maison to change clothes

Farewell dinner (served at 6:00 pm)

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| 9:30 pm | Return to La Maison du Bayou to pack belongings |
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Attire: Business Casual

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| 9:00 am | Meet in lobby of La Maison du Bayou with luggage |
| | Travel to New Orleans |
| | Tour of Magic Seasonings or other business |
| | Check in at Chateau Sonesta Hotel in New Orleans |
| | Farewell |

Attire: Casual

Travel by shuttle to Louis Armstrong New Orleans International Airport for departure flights